Good news for homemakers

More on home canning

By SHIRLEY W. WALTON
Extension Agent
Home Canning-Questions and Answers

Because of requests, this information is being reprinted.

The economic situation is causing many families to tighten their belts and look for ways to stretch their food dollars. More people are canning foods each year.

By canning your own food, people are finding they save money. They save the most when they raise food at home or buy during the season of plentiful supply. Some even are given food by neighbors who have an abundance.

Home canners are enjoying good taste in nutritious home canned food and getting real satisfaction and a sense of achievement in the process.

If you are considering canning food this year, remember that noting will be gained by canning if food spoils or your family becomes ill from food poisoning. It is important to follow reliable directions and use the proper equipment.

Don't take short cuts or experiment in home canning. Use only tested, current approved methods for home canning.

Use only jars, cans and lids made especially for home canning. Never use ordinary jars such as mayonaise or coffee jars. These are not heat tempered and can explode in a pressure canner.

Do not reuse sealing lids unless instructions with lids recommend reuse. The rubber ring deteriorates easily and prevents a tight seal. Buy new rings for the one piece zinc lids and new metal lids with sealing compound for the two piece lids.

Here are some most frequently asked questions from home canners.

1. **"Canning jars and equipment were scarce several years ago. What will it be like this year?"** Adequate supplies of glass jars are expected this year. There will be more metal lids on the market this season than last. There are no expected shortages in view for the 1981 season. They are in good supply locally at the present time.

2. **"Where can I buy canning supplies?"** Jars and lids should be available in grocery stores when the canning season begins. Canners and other equipment are sold in hardware, farm supply and department stores. If you wish to purchase canning supplies, it is smart to do so before you have to have them.

3. **"My neighbor uses peanut butter or pickle jars for canning. Someone else told me this is unsafe. Who is right?"** Packers jars are one-trip jars. They are usually made of thinner glass than standard canning jars. Since the thinner glass is less resistant to extremes of temperature and mechanical shock, there may be more breakage in non-standard jars than those made especially for home canning. Often the necks are not perfectly round or they may have dips in them. Many times they have such short necks that screw bands cannot screw all the way down. Many non-standard jars cannot be correctly matched with the appropriate size two-piece canning lids or one piece zinc lined caps. Therefore, a proper seal cannot be obtained.

4. **"I don't understand why you have to use a steam pressure canner for some foods and not for others."** Higher temperatures are required to destroy botulinum bacteria in low acid foods like meats, fish, poultry and all vegetables except tomatoes. The only safe way to can these foods is by using a pressure canner which provides temperatures (240°F.) higher than that of boiling water (212°F).

5. **"I like to add celery, green pepper and onion to tomatoes when I can them. Is this safe?"** Adding other vegetables lowers the acidity of tomatoes which can provide a favorable environment for the growth of botulinum bacteria.

This product would require the pressure canner method of processing and the use of reliable directions.

6. **"I have a small pressure cooker [sauce pan]. Can I use that for canning?"** If the pressure cooker has a gauge that maintains 10 pounds of pressure, it can be used for home canning. The only limitation is that only pint jars fit the pressure sauce pan.

7. **"I can all the time using the open kettle method. What's wrong with that?"** In this method, food is cooked in an ordinary kettle, then packed into hot jars and sealed without processing. Temperatures in the open kettle canning are not high enough to destroy spoilage organisms that may be in food. Spoilage bacteria may also enter the food when it is transferred from the kettle to the jar. It is NOT recommended except for jellies.

8. **"Is it true that jams and preserves need to be processed in a boiling water bath?"** Yes. This prevents the growth of mold and yeast that could cause food spoilage and quality changes in these products.

9. **"Which pressure canner is more accurate--the kind with a dial or the one with the weight control?"** Both are accurate if used and cared for according to the manufacturer's instructions. Some people like numbers on a dial, while others prefer the sight and sound (a jiggling noise) of the weight control. Please note that the dial control must be tested frequently for accuracy. The weight control does not need this, but it must be cleaned frequently for accuracy. The weight control does not need this, but it must be cleaned occasionally for good service. If you have the dail control, you may bring your pressure canner lid by the Appomattox County Extension Office for testing. This is done for anyone at no cost.

10. **"We are on special diets in our house. Is it safe to can without salt or sugar?"** Salt and sugar are not necessary for safe processing of fruits and vegetables. The salt in recipes for pickle products and sugar in jams and jellies should not be reduced as the measures given are needed to provide good quality.

If you have a homemaking question or problem, you may call us at 352-5244 or write us at P. O. Box 488, Appomattox, Va. 24522

Have a good week!

Recipe of the Week
Wendy's Fudge Meltaways
½ cup margarine
1 square unsweetened chocolate (or 1 pkg. liquid)
¼ cup granulated sugar
1 tsp. vanilla
1 egg beaten
2 cups graham cracker crumbs
1 cup coconut
½ cup chopped nuts

Melt margarine and chocolate in saucepan. Blend sugar, vanilla, egg, crumbs, coconut and nuts into butter, chocolate mixture. Mix well and press into ungreased square pan, 9 x 9 x 1-¾".

¼ cup margarine
1 Tbsp. milk or cream
2 cups sifted confectioners sugar
1 tsp. vanilla

Mix margarine, milk, sugar, and vanilla. Spread over crumb mixture.

Chill.

1 square unsweetened chocolate (or 1 pkg. liquid chocolate)

Melt and spread evenly over chilled filling. Chill again. Cut into tiny squares before completely firm.

NOTE: Many thanks to Wendy McCleny for sharing this blue ribbon cookie recipe with us. Wendy, a fourth grader at Pamplin Elementary School won the prize for the best cookie in her grade during a recent 4-H Cookie Contest.

Unusual fungus studied

By JAMES A. SMITH
Extension Agent

Last year quite by accident Virginia Tech research workers found alfalfa weevil larvae infected with the fungus **Zoophthora Phytonomi** in Rockbridge County. Further investigation showed the fungus present in five other Shenandoah Valley counties.

A few weeks ago an attempt was made to determine just

how wide spread this fungus was. We collected samples from the H.B. Peck farm and were informed last week that the organism is present in Appomattox County.

Research is currently underway which will help us to understand the potential of this pathogen as a natural control agent of the alfalfa weevil.

* * *

More Brucellosis was found last week. If you suspect a problem, lets get those animals tested.

Calfhood vaccination is a must if we are going to eleminate this problem. Every cow owner should have the goal of every animal vaccinated. Do it early - must be vaccinated no later than 12 months of age.

* * *

There's another step in plant bed management that often sets neglected. Destroy the old plant bed. Discing is a quick way to destroy the plants. If you plan to use the site next year seed it in peas or soybeans. This helps control weeds and provides good organic material to turn down this fall.

Appomattox County will be the site of the 1982 Virginia Farm Management Tour. This has been a very popular event since its inception five years ago. These tours have been in: Rockingham, Culpeper, South Hampton, Hanover Counties and the '81 tour is August 15 in Washington County.

Brochures on the 1981 tour are available from this office. Last year nearly 5,000 people attended this important agricultural event.

In the coming weeks a Steering Committee will be organized to provide the leadership for the '82 event. Since this is a significant event many citizens and groups will be asked to become involved.

* * *

The Virginia Tech Horticulture Department will hold a Field Day and Open House Thursday, July 30. The morning program begins at 9:00 a.m. at the Washington Street Greenhouse. The afternoon program begins at 1:00 p.m. at the Horticulture Research Farm.

There will be a number of exhibits, field plots, and a wide range of horticultural products on display.

This would be a useful and educational day.

* * *

A new release from the Virginia Crop Reporting Service shows Appomattox County with 1,850 dairy cows up from 1900 in 1975.

All cattle are 19,400, up from 16,500 in 1975. This includes dairy and beef.

* * *

Anhydrous Ammonia is the least costly way of adding nitrogen to corn silage. A three to five percent increase in nitrogen can be achieved for $1.50 per ton (ammonia only).

* * *

Many companies have developed a family of insecticides called synthetic pyrethroids and many are used in fly control around barns and farm premises. They have a good safety margin and are long lasting.

Earlier this year we carried two in our recommendations, now at least nine are labeled for use in Virginia.

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Mayberry reports for duty

Marine Pvt. Joseph T. Mayberry, son of Joseph D. and Sandra J. Mayberry of Route 2, Box 61-A, Appomattox, Va., has reported for duty with 2nd Amphibian Tractor Battalion, Camp Lejeune, N. C.

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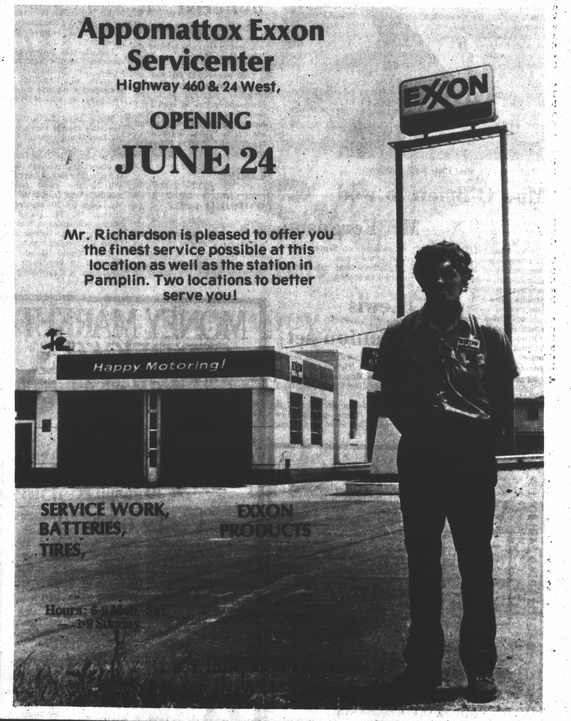

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Obituaries

Bernice M. Anderson

BROOKNEAL - Bernice M. Anderson, 63, of Brookneal and formerly of Silver Spring, Md., died Thursday afternoon in Virginia Baptist Hospital.

She was born May 27, 1918, in Campbell County, a daughter of the late John Henry Elder and the late Lelia M. Elder. She was a member of the Hat Creek Presbyterian Church and was retired from Safeway Food Company.

She is survived by her husband, Robert D. Anderson Sr., Brookneal; one son, Robert D. Anderson Jr., Falls Church; three daughters, Mrs. Janet Mauney, Rockville, Md., and Mrs. Mildred Thompson and Mrs. Carolyn Mitchell, both of Silver Spring, Md.; one brother, Ural S. Elder, Red House; three sisters, Mrs. Louise Edwards, Phoenix, Ariz., Mrs. Evelyn Weed, Silver Spring, Md., and Mrs. Jean Sharp, Harrellsville, N. C.; ten grandchildren and three great-grandchildren.

Funeral services were conducted at 2 p.m. Saturday in Hat Creek Presbyterian Church by the Rev. Barry Shatzer. Burial was in the church cemetery.

Henderson Funeral Home was in charge of arrangements.

Samuel Alvin Bell

Samuel Alvin (Preacher) Bell, 84, Route 4, died Thursday morning, June 18, at his residence.

Born in Appomattox County Oct. 24, 1896, he was a son of the late Alvin Augusta Bell and Lelia Frances Wright Bell. He was a retired farmer, a member and former Sunday School teacher at Trinity United Methodist Church, and he was the founder and first president of Chestnut Mountain Hunt Club.

He is survived by two sisters, Miss Clydie V. Bell and Mrs. Mary B. Campbell, both of Appomattox; two brothers, William Clay Bell, Appomattox, and Robert A. Bell, Lynchburg; ten nieces and nephews, 22 great-nieces and nephews, and three great-great nieces and nephews.

Funeral services were conducted at 3 p.m. Saturday at Trinity United Methodist Church by the Revs. David Camden and F. J. Wingfield. Burial was in the Bell Family Cemetery.

Robinson Funeral Home was in charge of arrangements.

Hunter Manson Moore

Hunter Manson Moore, 47, Lynchburg, died at 6 a.m. Friday in Lynchburg General Hospital.

Born in Appomattox County, he was a son of Thomas K. Moore and Estelle Doss Moore, Appomattox, a member of Mt. Comfort United Methodist Church and was a dispatcher for Spector Red Ball Freight Co.

In addition to his parents, he is survived by four brothers, L. C. Moore, Gladstone, T. Eddie Moore, Appomattox, James A. Moore, Lynchburg, and Henry Palmer Moore, Richmond; one sister, Mrs. Herbert D. (Peggy) Wood, Madison Heights.

Funeral services were held at 2 p.m. Sunday at Robinson Funeral Home, with burial in Mt. Comfort Church cemetery.

Those wishing to make memorials are asked to consider the March of Dimes.

Robinson Funeral Home was in charge of arrangements.

Clarence P. Tolley

PAMPLIN - Clarence Preston Tolley, 67, of Route 1, Pamplin, died at 12:35 a.m. Thursday at Lynchburg General Hospital. He was the husband of Merle Baldwin Tolley.

Born in Appomattox County, he was a son of the late Callie Lewis Tolley and Ola Farrar Tolley. He was a member of Piney Ridge United Methodist Church where he served on the official board. He was a retired employee of Norfolk & Western Railroad.

In addition to his wife, he is survived by a daughter, Mrs. Wallace E. (Marie) Riddle of Lynchburg; a son, C. Newton Tolley of Appomattox; a brother, Johnny E. Tolley of Appomattox; two sisters, Mrs. Ethel T. Price and Mrs. Jennie T. Williams, both of Lynchburg, and four grandchildren.

Funeral services were held Saturday at 11 a.m. at Piney Ridge United Methodist Church with burial in the church cemetery.

Robinson Funeral Home was in charge of arrangements.

James Roy Conner Jr.

LYNCHBURG - James Roy Conner Jr., 68, of 2162 Woodcrest Drive, died Monday morning, June 22, in the Lynchburg General Hospital. He was the husband of Virginia Ferguson Conner.

Born in Appomattox County, he was a son of the late James Roy Conner, Sr., and Hassie Harvey Conner. He was a former owner and operator of Conner's Glass Shop, a member of Centenary United Methodist Church, a veteran of World War II and former director of Virginia Wildlife Federation.

In addition to his wife, he is survived by two daughters, Ann C Drew of Virginia Beach and Nancy C. Guerdat of Rochester, New York; a son, James W. Connor of Winston-Salem, N. C.; and four grandchildren.

Funeral services were conducted from Diuguid Memorial Chapel at 1 p.m. Wednesday by the Rev. William W. Laughlin Jr.

Memorials may be made to the Heart Fund.

Curtis Ray Ferguson Jr.

APPOMATTOX - Curtis Ray (Dick) Ferguson Jr., 49, of Route 2, died at 8:02 a.m.

[Continued on page 10]

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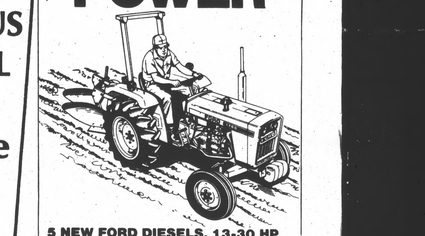
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